

DINNER

Vég - Vegetarian / V - Vegan / GF - Gluten Free / DF - Dairy Free / N - Contains Nuts

RESTAURANT WEEK

TASTE OF ALDER & ASH \$50

Choice of Small or Shared Plate
Choice of Main
Choice of Dessert

TO SHARE

Caramelized Onion Dip 12 Vég
chives, housemade kettle chips

Caviar Tots* 16
yukon gold potato, crème fraîche,
keta salmon caviar

Crushed Avocado 14 Vég-V
chermoula, tortilla chips

Great Northern Bean Hummus 12 Vég-V-N
ash-charred tomato & red pepper,
grilled sourdough

Chinook Salmon Crispy Rice* 17
soy caramel, chili aioli

SMALL PLATES

Soup of the Day 9
chef's choice, ask your server for today's offering

Steamed Penn Cove Clams 22
saffron butter, mama lil's peppers, grilled sourdough

Tempura Vegetables 14 Vég
seasonal vegetable, basil aioli

RAW BAR

Puget Sound Oysters* 21-38 GF-DF
apple mignonette, mezcal cocktail sauce

Ahi Tuna Tartare* 22
crushed avocado, charred lemon soy, chive, house-made kettle chip

Chilled Dungeness Crab 28 GF-DF
guajillo aioli

Grand Platter* 75 GF-DF
pacific northwest oysters, dungeness crab, tuna tartare

SALADS

Wedge 16
bacon, chives, buttermilk blue cheese dressing,
cherry tomatoes, pickled shallot

Baby Gem Caesar 13
sourdough croutons, parmesan, anchovy vinaigrette

Cobb* 19 GF
bacon, avocado, rogue blue cheese, egg, cherry tomato,
green goddess dressing

Roasted Delicata Squash & Beet Salad 17
arugula, goat cheese, pickled pear, candied walnut,
mulling spice vinaigrette

add to any salad

chicken + 8 | salmon* + 10 | steak* + 15

PASTA

Braised Painted Hills Short Rib Pappardelle 29
herb ricotta, red wine

Truffle Tagliatelle 28 Vég
brodo, black truffle butter, mushrooms, parmesan

Goat Cheese Gnocchi 24 Vég-V
pumpkin seed parmesan crumble, squash,
pine syrup, sage brown butter

MAINS

Roasted Cauliflower 25 V-GF-DF
black lentils, coconut brown butter, capers

Chinook Salmon* 35
porcini dashi, spinach, mushrooms, chive dumplings

Dungeness Crab Cake 36
carrot-ginger purée, cabbage citrus salad, jalapeno

Chicken Paillard 30
kohlraabi & green apple slaw, shaved brussels sprouts,
honey dijon vinaigrette, vadouvan spice

Alder & Ash Burger 23
painted hills beef, bacon onion jam, american cheese,
mayonnaise, house pickles, brioche bun, sea salt & herb fries

STEAKS & CHOPS

Carlton Farms Pork Chop* 36 GF
celeriac-sweet potato rogue blue cheese gratin,
sautéed escarole, ginger apple jus

Snake River Wagyu Bavette Steak Frites* 44
8 oz bavette, black garlic marinade, sea salt & herb fries

Painted Hills Filet Mignon* 58 GF
8 oz beef filet, roasted wild mushrooms,
smoked bone marrow bordelaise, celery root purée

ON THE SIDE 9

French Fries Vég-V
herbs and sea salt

Sautéed Escarole Vég
lemon, chili flake

Roasted Wild Mushroom Vég-GF
house butter

Glazed Roasted Carrots Vég
vadouvan spice

Brussels Sprouts GF
bacon jam

A 4% surcharge will be added to your bill to help offset the rising cost of goods and non-labor related expenses.
100% of this surcharge is retained by the restaurant.

*Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.